

Applicant : Jei-Fu Shaw, et al.,
Serial No. : 10/782,287
Filed : February 19, 2004
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Attorney Docket No.: 70002-104001
Client Ref. No.: 09A-911128

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of claims:

1-13. (Cancelled)

14. (Currently amended) A method for producing a fermentation product from starch-containing produce, the method comprising:

treating a starch-containing produce slurry with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide at a temperature under which protein coagulates,

removing insoluble materials from the slurry to obtain a starch hydrolysate-containing solution,

treating the starch hydrolysate-containing solution with a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose to obtain a glucose-rich syrup, and

treating the glucose-rich syrup for up to five days with a microorganism *Aspergillus oryzae* that converts glucose to produce a fermentation product containing 13.5% ethanol.

15. (Original) The method of claim 14, wherein the first starch hydrolyzing enzyme is α -amylase and the second starch hydrolyzing enzyme is glucoamylase.

16. (Currently amended) The method of claim 15, wherein the fermentation product is wine, vinegar, lactic acid, citric acid, or amino acids.

17. (Cancelled)

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18. (Previously Presented) The method of claim 16, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

19. (Currently amended) The method of claim 14, wherein the fermentation product is wine, ~~vinegar, lactic acid, citric acid, or amino acids.~~

20. (Original) The method of claim 14, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

21-30. (Cancelled)

31. (Previously presented) The method of claim 14, wherein the temperature is 90 °C.

32. (Previously presented) The method of claim 15, wherein the temperature is 90 °C.

33. (Previously presented) The method of claim 16, wherein the temperature is 90 °C.

34. (Previously presented) The method of claim 18, wherein the temperature is 90 °C.

35. (Previously presented) The method of claim 19, wherein the temperature is 90 °C.

36. (Previously presented) The method of claim 20, wherein the temperature is 90 °C.

37-44. (Cancelled)

45. (New) A method for producing a fermentation product from starch-containing produce, the method comprising:

treating a starch-containing produce slurry with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide at a temperature under which protein coagulates,

removing insoluble materials from the slurry to obtain a starch hydrolysate-containing solution,

treating the starch hydrolysate-containing solution with a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose to obtain a glucose-rich syrup, and

treating the glucose-rich syrup for three days with *Aspergillus oryzae* to produce a fermentation product containing 10.5 % ethanol.

46. (New) The method of claim 45, wherein the first starch hydrolyzing enzyme is α -amylase and the second starch hydrolyzing enzyme is glucoamylase.

47. (New) The method of claim 45, wherein the fermentation product is wine.

48. (New) The method of claim 45, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

49. (New) The method of claim 46, wherein the fermentation product is wine.

50. (New) The method of claim 46, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

51. (New) The method of claim 45, wherein the temperature is 90 °C.

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52. (New) The method of claim 46, wherein the temperature is 90 °C.